

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM – IV
2010 COURSE) : SUMMER - 2018
SUBJECT: FOOD PRODUCTION - IV

Day: **Wednesday**
Date: **11/04/2018**

Time: **02.00 PM To 04.00 PM**
Max Marks: 40

S-2018-2186

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

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- Q.1** Attempt any **TWO** of the following (08)
- a) State the role of following ingredients in pastry making
i) Lime juice ii) Fat iii) Egg iv) Flour
 - b) State two causes of following pastry faults.
i) Tart shells are tough and hard.
ii) Very few layers in puff pastry.
iii) Danish pastry dough tears while roll-in fat.
iv) Profiteroles are close and heavy.
 - c) Explain the following culinary terms.
i) Baba ii) Coulis iii) Tripe iv) Rasping
v) Jus lie vi) Frizzling vii) Provençale viii) Panada
- Q.2** Attempt any **TWO** of the following (08)
- a) State any four points to be considered while selecting poultry
 - b) i) Classify Frozen Dessert giving one example each
ii) Describe two dessert sauces
 - c) i) Explain any four varieties of coffee
ii) Plan a classical breakfast menu
- Q.3** Attempt any **TWO** of the following (08)
- a) Define larder. State any six points of larder control.
 - b) Describe two hot & two cold Hors d'oeuvres.
 - c) i) Write a note on basic custard.
ii) State & give use of four larder equipments
- Q.4** Attempt any **TWO** of the following (08)
- a) Describe two Hot & two Cold types of sandwiches.
 - b) i) Draw & label cuts of bacon with their uses.
ii) What is Gratin style of forcemeat?
 - c) i) Briefly give a composition of sandwiches.
ii) Discuss any two types of casings used in sausage making
- Q.5** Attempt any **TWO** of the following (08)
- a) Discuss a role of curing ingredients.
 - b) i) Write a note of smorgasbord
ii) Define chaud froid. Discuss types of chaud froid
 - c) i) What is Hot Smoking?
ii) Differentiate between Mousse & Mousseline

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